

Maternigo

Amarone della Valpolicella DOCG Riserva

The Amarone Riserva Maternigo is produced from grapes harvested from the Barila vineyard on the Maternigo Estate. The soil of this vineyard has undergone careful zonation and characterization and is distinguished by its very low vigor, which in turn, yields grapes that have a particularly rich structure. The calcium content contributes to the wine's elevated aromaticity. This Amarone encompasses our world made up of culture and tradition, a family passion that synergizes the patience needed to accept the meticulous timing of our craft, and our dedication to research and innovation. The end product is an Amarone Riserva, available only in select vintages, which has great character, is particularly fruity, complex and at the same time elegant all of which recall the unmistakable Tedeschi brand.

The name Maternigo, means "mother's land", and is a term attributed to its history as a structure dedicated to housing pregnant girls. We have decided to honor the story and the tradition of the territory on the label by symbolically depicting the four roads that lead to this ancient property.



Wine Notes

Soil: pinkish-grey marly limestone, endowed with abundant skeleton even at the surface and characterized by excellent drainage.

Planting Density: 5500 plants/hectare.

Age of the vineyard: 12 years.

Vine Training: Guyot.

Pruning: 12 buds/plant.

Production: 8000 kg/hectare.

Grape varietals: 40% Corvina, 40% Corvinone, 20% Rondinella.

Production Techniques

Harvest: end of September, beginning of October.

Grape drying in drying room: approximately 100 days in humidity-controlled environment.

Soft pressing

Alcoholic fermentation and maceration: 40 days of fermentation at a temperature of 15° C, followed by 90 days of maceration.

Aging in Slavonian Oak barrels: 48 months.

Assembly

Bottling and bottle aging: 12 months.

Wine description

Color: intense ruby red. Clear and transparent.

Nose: spice and torrefaction combined with notes of sweet fruits such as black cherry, currant, raspberry and plum.

Taste: robust structure, fresh and fruity. Well balanced and elegant with fruit and spice and velvety tannins. The retronasal olfaction confirms the notes present in the nose. A long and persistent wine.

Shelf life: wine with a long life.

Pairings: red meats, braised and grilled meats, game. Seasoned cheeses.

Serve at: 16-18° C.

Chemical Data

Alcohol (% vol): 17

Sugars (g/l): 5 g/l

Total Acidity (g/l): 6,1

Net Extract (g/l): 37

Total polyphenols (mg/l): 2700

Formats: 750 ml, 1500 ml